

## Monte Velho White 2021 6x75cl

### Winemaker Notes

Complex and inviting citrus notes of lemon and white fruit are followed by fresh and balanced palate, with a firm body and a long finish.

### Vineyard

From 18-years-old vineyards planted on granitic, schist soils with open clay structure.

### Winemaking

De-stemmed, chilled grapes are pressed and fermented in temperature controlled stainless steel vats.

### Vintage

The 2021 agricultural year was a rainy year. During the vegetative rest period (autumn –winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. At the beginning of the vegetative cycle in spring, practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

### Food match

Grilled and Roasted White Meats

Delicious as an aperitif or with grilled sea bream, tuna ceviche or asparagus risotto.



#### Grapes

40% Antão Vaz  
30% Roupeiro  
20% Perrum  
10%: Fernao Pires,  
Arinto

#### Region/Appellation

Alentejo

#### Alcohol by volume

13.00%

#### Residual Sugar

1.6 g/l

#### pH

3.2

#### Total Acidity

6.56 g/l

#### Drinking Window

2024 - 2027

#### Tasting Guide



#### Tasting note printed

05/05/2024